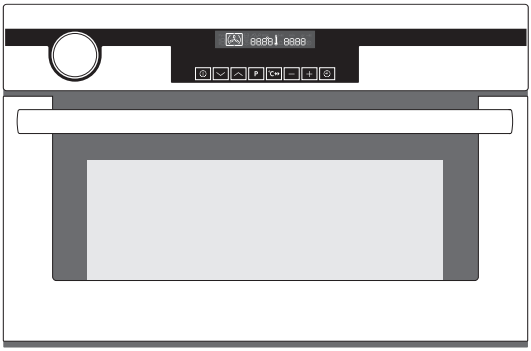
COMPETENCE KB9820E

Built In Fan / Steam Oven

Installation and operating instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Notes that concern your personal safety.
Important! Notes that show how to avoid damage to the appliance.

Useful tips and hints

Environmental information

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⚠ Safety instructions

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety during use

- This appliance should be used only for normal domestic cooking, roasting and baking of food.
- Be careful if connecting electrical appliances to sockets near to this appliance. Electrical leads must **not** be caught under the hot oven door.
- **Warning: Risk of burns!** The oven interior becomes hot during use.
- **Warning: Do not under any circumstances open the oven door during steam cooking.** The escaping steam can cause moisture damage to furniture and cabinets. Avoid any direct contact with the escaping steam.
- If you use ingredients containing alcohol in the oven, a slightly flammable mixture of alcohol and air may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.

Information about acrylamides
According to the latest scientific research, intensive browning of food, especially in products containing starch, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Note on enamel coating
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

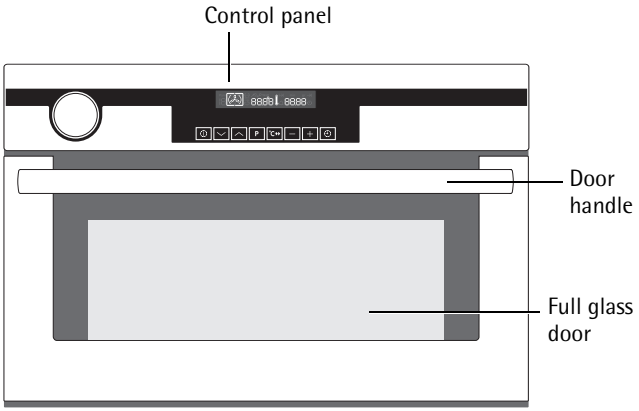
Old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

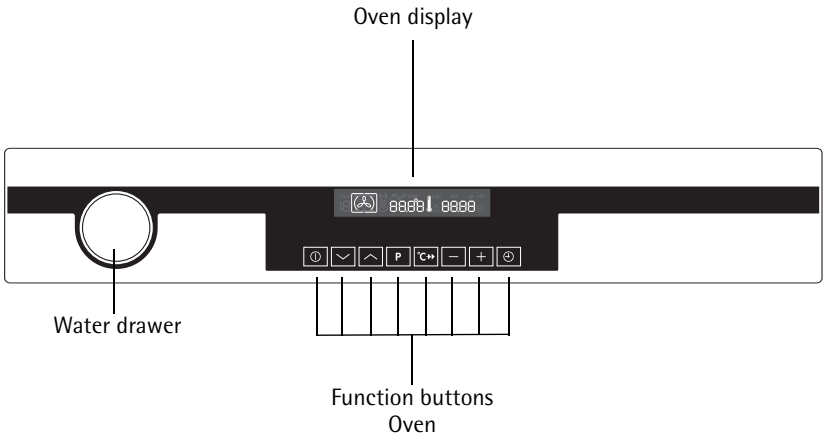
Warning: Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

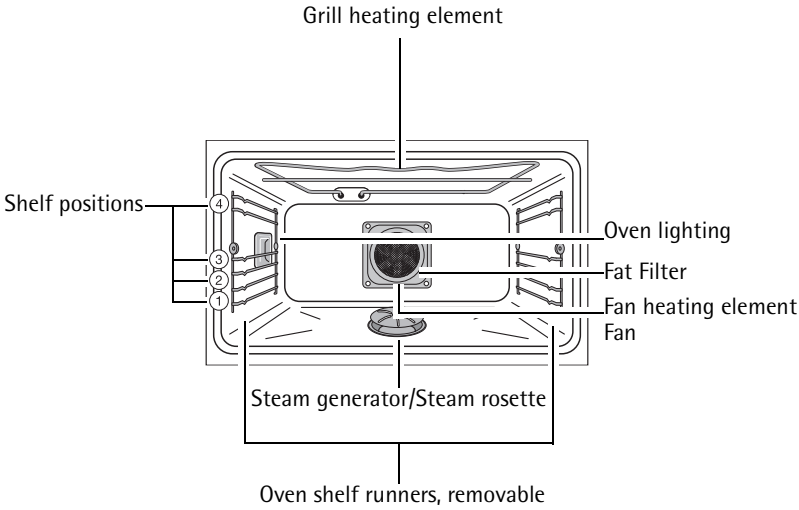
General Overview



Control Panel

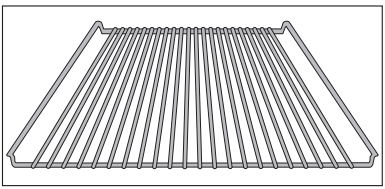


Oven Features

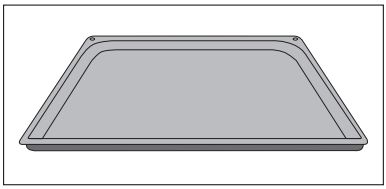


Oven Accessories

Combination shelf
For dishes, cake tins, items for roasting and grilling.



Baking tray
For cakes and biscuits.

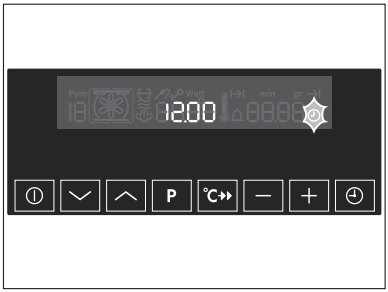


Before using for the first time

Setting and changing the current time

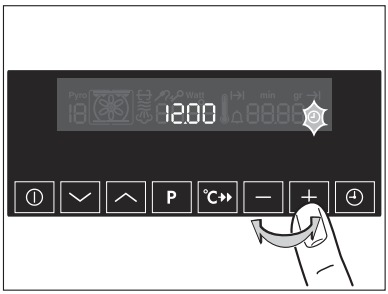
The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for Time flashes automatically.



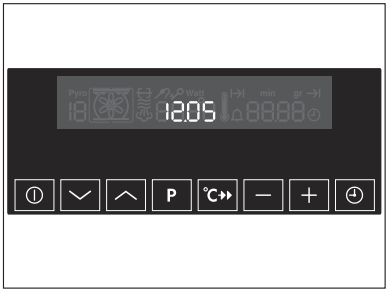
1. To change a time that has already been set, press the Clock Functions button repeatedly until the symbol for Time flashes.

2. Using the + or − button, set the current time.



After about 5 seconds, the flashing stops and the clock displays the time of day set.

The appliance is now ready to use.



The time can only be modified, if the child safety device is deactivated, none of the clock functions Countdown, Cook time or End time and no oven function is set.

Initial cleaning

Clean the oven before using it for the first time.

Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

For the metal surfaces, use commercially available cleaning agents.

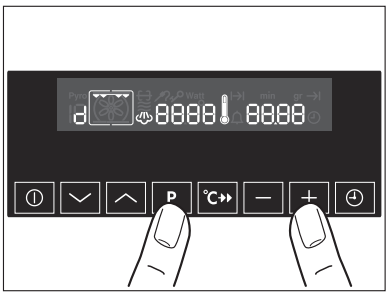
1. Open the oven door.
   The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Getting to know the appliance

The appliance can be operated in test mode for testing or performing all operating steps. The oven is not heating up.

Switching on the test mode

1. Switch off the appliance using the On/Off ⏻ **button**.
2. Press and hold Baking and Roasting Programmes P and + buttons at the same time until an acoustic signal sound and **"d"** lights up in the display.

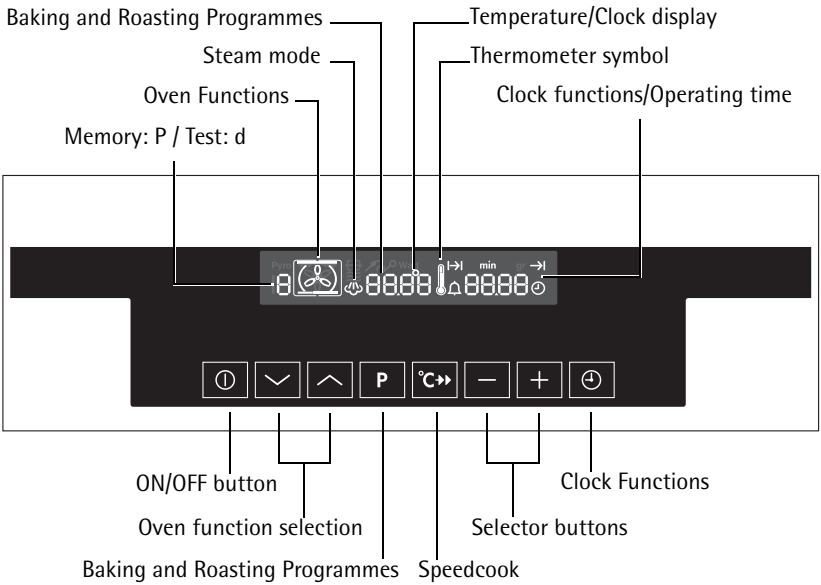


Switching off the test mode

1. Switch off the appliance using the On/Off ⏻ **button.**
2. Press and hold Baking and Roasting Programmes P and + buttons at the same time until an acoustic signal sounds and **"d"** goes out in the display.

Operating the Oven

The Electronic Oven Control

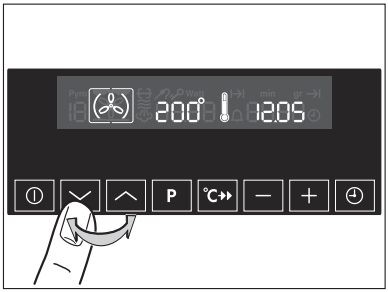


General instructions

- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- When the selected temperature is reached, an audible signal sounds.
- The oven light is switched on as soon as an oven function is selected.
- Switch off the appliance using the On/Off ⏻ button.

Selecting the oven function

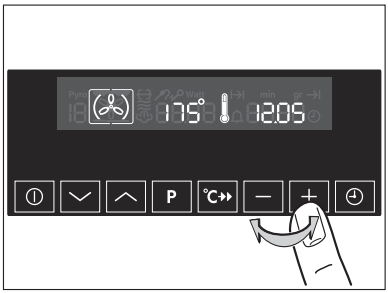
1. Switch on the oven with the On/Off ⏻ button.
2. Press the ﹀ or ﹀ button repeatedly until the desired oven function appears.
   - A suggested temperature appears on the temperature display.
   - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.



Changing the oven temperature

Press the + or − button, to raise or lower the temperature.

The setting changes in steps of 5 °C.

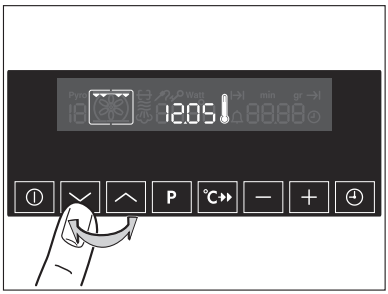


Thermometer symbol

- The slowly rising thermometer symbol indicates how hot the oven is as it heats.
- The three segments of the thermometer symbol show that Fast Warm Up is working.

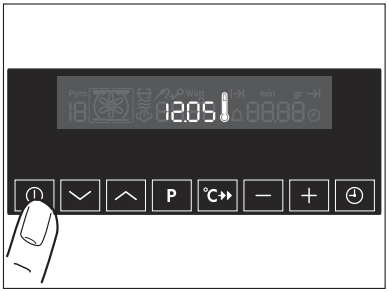
Changing the oven function

To change the oven function, press the ﹀ or ﹀ button repeatedly until the desired oven function is displayed.



Switching off the oven

Switch off the appliance using the On/Off ⏻ button.



Cooling fan
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Speedcook

After an oven function is selected, with the use of the additional function Speedcook the empty oven can be pre-heated in a relatively short time.

Important: Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g. Ventitherm ® Fan Operated Cooking). If necessary, change the suggested temperature.
2. Press the Speedcook button. The symbol lights up:

   The bars flashing one after another show that Speedcook is operating.

   When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds. The symbol goes out.

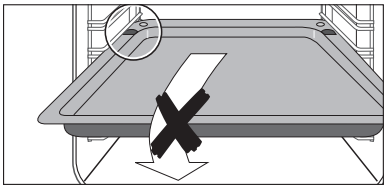
   The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

Oven Functions

The oven has the following functions:

Oven function		Use	Heating element/ fan
	Steam Cooking	For vegetables, potatoes, rice, pasta or other side-dishes.	Steam generator, fan
	Interval Cooking	For baking, roasting and warming up chilled or frozen meals.	Hot air (75%) and steam generator (25%) alternating
	Ventitherm ® Fan Operated Cooking	For roasting and **baking** on **up to two oven levels** at the same time.	Rear heating element, fan
	Rotitherm Roasting	For **roasting** larger joints of meat or poultry on one level. This function is also suitable for **gratinées** and **browning dishes on top.**	Grill, fan
	Single Economy Grill	For **grilling** flat food items and for **toasting**.	Grill
	Defrost/Drying	For **defrosting** and **drying** herbs, fruit and vegetables.	Rear heating element, fan
	Low temperature cooking	For preparing especially tender, succulent roasts.	Fan heating element, fan

Inserting the shelf and the baking tray



Inserting baking tray:

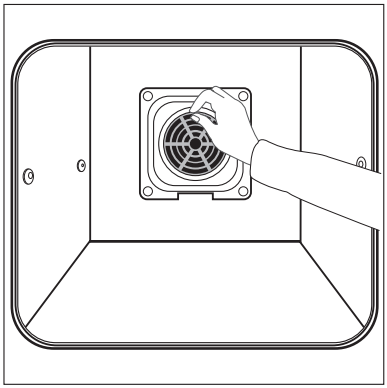
The tray has a small bulge to the left and right. This bulge serves as an **anti-tip device** and must always point towards the back of the oven.

Insert the tray at the desired oven level.

Inserting shelf:

Insert the shelf at the desired oven level.

Inserting/Removing the Grease Filter



Only use the grease filter when roasting to protect the rear heating elements from fat splashes.

Inserting the grease filter
Hold the grease filter by the grip and insert the two mounts downwards into the opening on the rear wall of theoven (fan opening).

Taking out the grease filter
Hold the grease filter by the grip and unhook it.

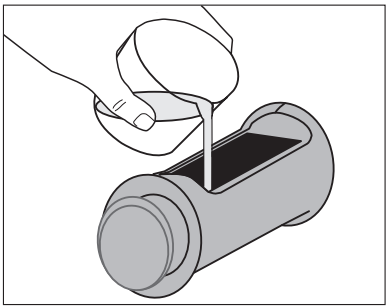
Steam Cooking Functions

Important: The Steam Cooking functions must always be set in conjunction with the clock functions Cook time ⊢| or End time |→ (see chapter Clock Functions Cook time ⊢| /End time |→).

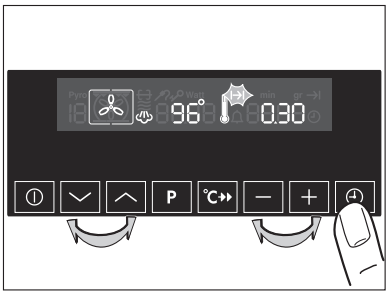
Important: Only water can be used as the liquid.
A buzzing sound is heard when the water has been used up. When more water is added, the buzzing sound is switched off.

Because of the automatic steam dispersal period of approx. 5 minutes at the end of the cooking time and the heating up time of approx. 2 minutes, settings of less than 10 minutes have little effect.
Steam will also escape when the door is opened.

Steam Cooking



1. Water (approx. 700 ml) is not poured directly into the steam generator, but **into the water drawer** in the control panel.
   The water supply lasts for approx. 30 minutes.
2. Switch the oven on using the On/Off ⏻ button.



3. Using the ﹀ or ﹀ button, select the function Steam Cooking and using the + or − buttons, set the desired temperature. (Range 50°C - 96°C).
4. Using the Clock Functions 🕐 button, select the function Cook time ⊢| or End time |→ and using the + or − buttons, set the desired cooking time. Set switch-off time. After about 2 minutes, the first steam is visible. A single audible signal indicates when the cooking temperature of around 96°C is reached.
   A triple signal indicates the end of cooking time.

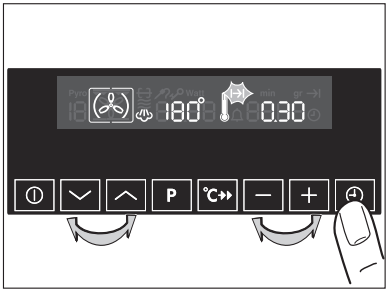
5. Using the On/Off ⏻ button, switch off the signal and the oven.
   After the oven has cooled down, soak up any remaining water from the steam generator using a sponge and, if necessary, wipe out with a little vinegar.
   Leave the door open to let the oven dry completely.

Interval Cooking

The continual change from fan to steam takes place automatically.

1. Do not pour the water (about 250 ml) directly into the steam generator, but **into the water drawer** in the control panel.
2. Switch the oven on using the On/Off ⏻ button.
3. Using the ∨ or ∧ button, select the function Interval Cooking and using the + or − buttons, set the desired temperature.
4. Using the Clock Functions button, select the function Cook time or End time and using the + or − buttons, set the desired cooking time. Set switch-off time.

   Then proceed as for Steam Cooking.

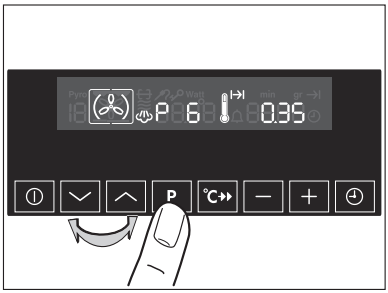


Additional functions

Baking and Roasting Programmes

Use the pre-set recipes for this function.

Selecting the programme



1. Switch the oven on using the On/Off ⏻ button. Press the baking/roasting programmes P button, then press the ﹀ or ﹀ button repeatedly, until the desired programme appears in the display (P 1 to P 12).
   - The symbol for the corresponding oven function appears in the function display.
   - The cooking time appears in the clock display, the symbol for Cook time ⇥| lights up.
   - Press the Clock Functions 🕘 button, then press the + or − button, to change the time.
   - After about 5 seconds, the oven switches itself on.
2. When the time has elapsed, an audible signal sounds for 2 minutes. The symbol for Cook time ⇥| flashes.

   The oven switches itself off.
3. The audible signal can be stopped by pressing any button.

Delaying the start time

The start of the cooking time can be delayed (see Clock Functions End time |→).

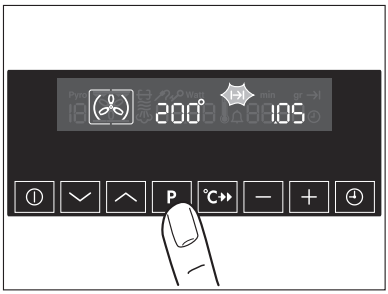
Ending the cooking time early

Switch the oven off using the On/Off ⏻ button.

Memory function

The Memory function can be used to save a setting which is fequently used.

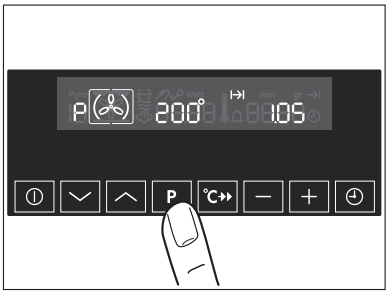
1. Set oven function, temperature and if necessary the clock functions Cook time ⊢| and/or End time |→.
2. Press and hold the Baking/Roasting Programmes button P for approx. 2 seconds, until an acoustic signal sounds. The setting is saved.



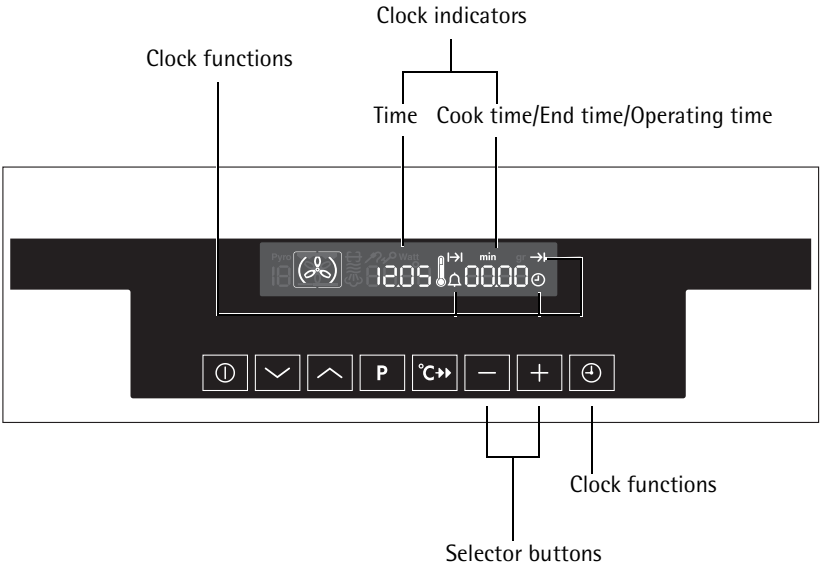
To save another setting, press the Baking/Roasting Programmes button P for approx. 2 seconds. The previously saved setting is replaced by the new one.

Starting the Memory function

1. Switch the oven on using the button On/Off ⏻.
2. Using the baking/roasting programmes button P call up the saved setting.



Clock Functions



Countdown ⏲
To set a countdown. A signal sounds after the time has elapsed.
This function does not affect the operation of the oven.

Cook time ⊢|
To set how long the oven is to be in use.

End time →|
To set when the oven is to switch off again.

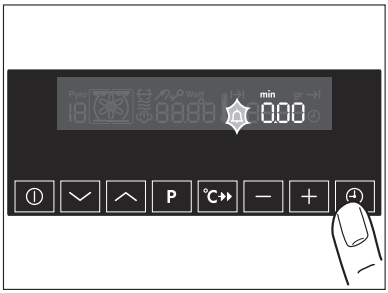
Time 🕒
To set, change or check the time
(see also section "Before Using for the First Time").

General instructions

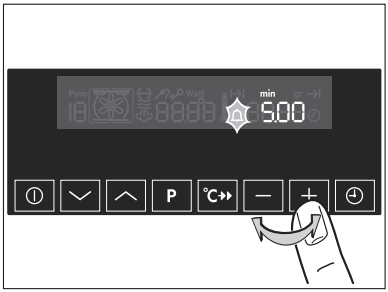
- After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the + or − button.
- When the desired time has been set, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set Countdown ⏲ begins to count down.
- The time set for Cook time ⊢| and End time →| begins to count down after the selected function starts.

Countdown [🔔]

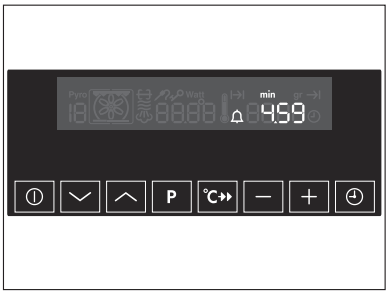
1. Press the Clock Functions [🕒] button repeatedly until the symbol for Countdown [🔔] flashes.



2. Set the desired Countdown time using the [+] or [−] button (max. 99.00 minutes).

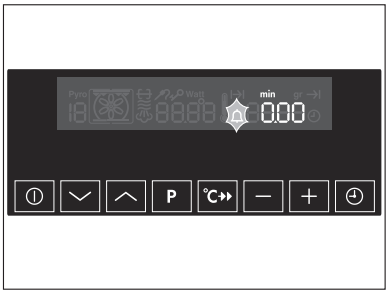


After about 5 seconds the display shows the time remaining.
The symbol for Countdown [🔔] lights up:



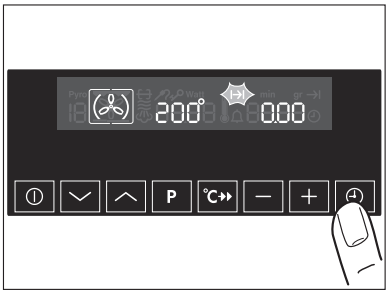
When the time set has elapsed, an audible signal sounds for 2 minutes. "0.00" lights up and the symbol for Countdown [🔔] flashes.

To turn off the audible signal:
Press any button.

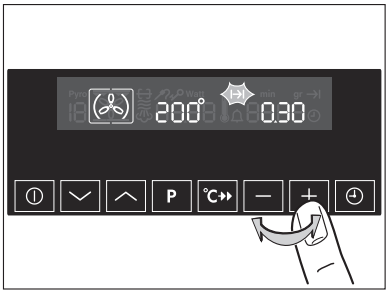


Cook time ⊢|

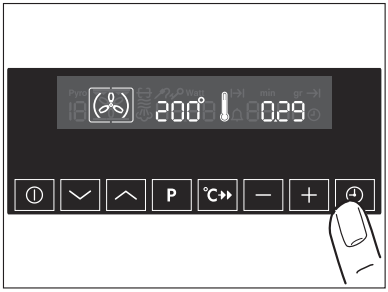
1. Select oven function and using + or − button select temperature.
2. Press the Clock Functions ⏲ button repeatedly until the symbol for Cook time ⊢| flashes.



3. Using the + or − button set the desired cooking time.



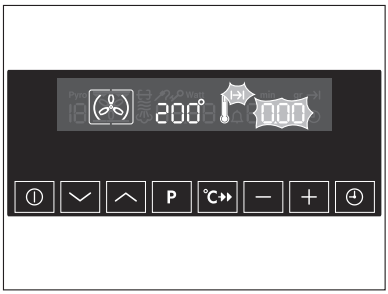
The oven switches itself on. The symbol for Cook time ⊢| lights up.



ℹ By repeatedly pressing the Clock Functions ⏲ button, the current time can be called up.

When the time has elapsed, an audible signal sounds for 2 minutes. The oven switches itself off.

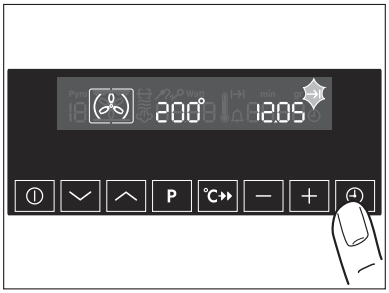
"0.00" is displayed and the symbol for Cook time ⊢| flashes.



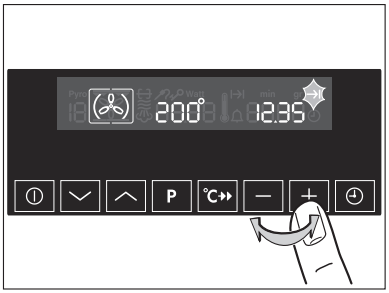
To turn off the audible signal: Press any button.

End time ⇥

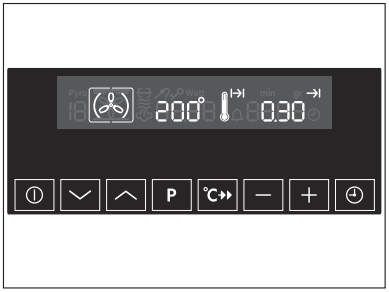
1. Select oven functions and using + or − button select temperature.
2. Press the Clock Functions ◴ button repeatedly until the symbol for End time ⇥ flashes.



3. Using the + oder − button set the desired switch-off time.

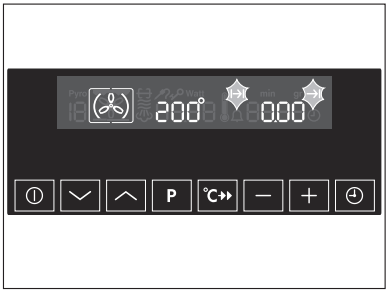


The symbols for End time ⇥ and Cook time ⇤⇥ light up.
The oven will automatically switch itself on.



ℹ By repeatedly pressing the Clock Functions ◴ button the current time can be called up.

When the time has elapsed, an audible signal sounds for 2 minutes.
The oven switches itself off.



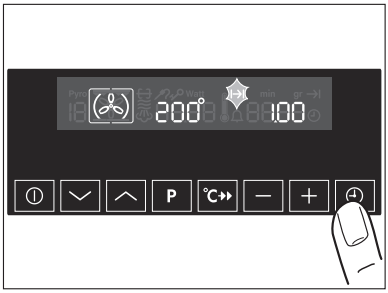
"0.00" is displayed and the symbols for End time ⇥ and Cook time ⇤⇥ flash.

To turn off the audible signal:
Press any button.

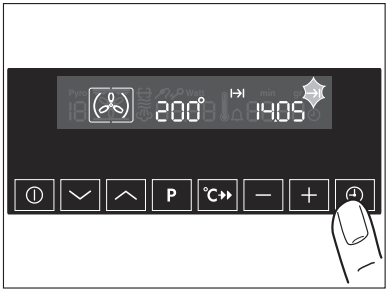
Cook time ⊢ and End time →| combined

Cook time ⊢ and End time →| can be used simultaneously, if the oven is to be switched on and off automatically **at a later time**.

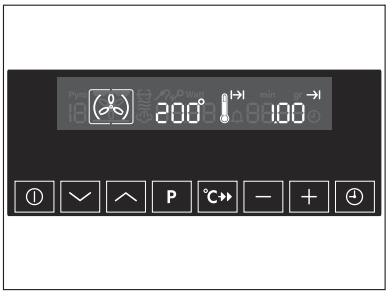
1. Select oven function and temperature.
2. Using the Cook time ⊢ function, set the time that the dish needs to cook,
   e.g. 1 hour



3. Using the End time →| function, set the time at which the dish is to be ready,
   e.g. 14:05.



The symbols for Cook time ⊢ and End time →| light up.
The oven switches on automatically at the time calculated,
e.g. 13:05.
When the set cooking time has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off,
e. g. 14:05.



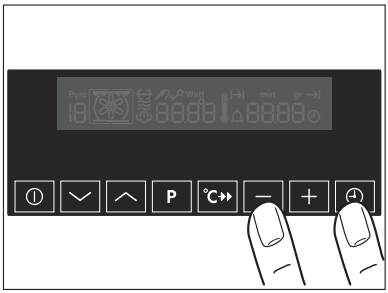
Other Functions

Switching off the display

You can save energy by switching off the display.

Switching off the display

1. If required, **switch off** the appliance using the On/Off ⏻ button. No residual heat should be displayed.
2. Press the Clock Functions 🕘 button and the − button at the same time until the display goes out.



As soon as the appliance is switched on again, the display comes on automatically.
When the appliance is next switched off, the display goes out again.
To display the time permanently again, you must switch the clock on again.

Switching on the display

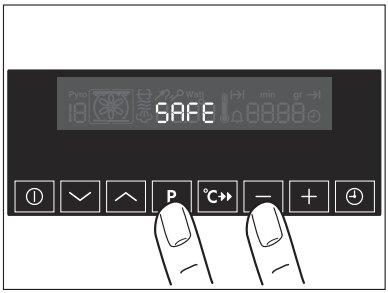
1. If required, **switch off** the appliance using the On/Off ⏻ button.
2. Press the Clock Functions 🕘 button and the − button at the same time until the display comes on again.

Child safety device

As soon as the child safety device is engaged, the appliance can no longer be switched on.

Activating the child safety device

1. If necessary, **switch on** the appliance using the On/Off ⏻ button. **No oven function must be selected.**
2. Press and hold the Baking/Roasting Programme button P and the − button at the same time, until **SAFE** appears in the display.
   The child safety device is now activated.



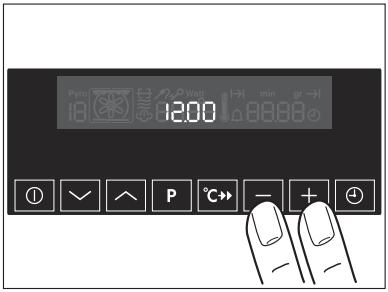
Deactivating the child safety device

1. If necessary, switch on the appliance using the On/Off ⏻ button.
2. Press and hold the Baking/Roasting Programme button P and the − button at the same time, until **SAFE** disappears from the display.
   The child safety device is now deactivated and the appliance is again ready for use.

Button Beep

Switching off button beep

1. If necessary, **switch off** the appliance using the On/Off ⏻ button.
2. Press and hold + und − buttons at the same time until a signal sounds (approx. 2 seconds).
   The button beep is now switched off.



Switching on button beep

Press and hold + und − buttons at the same time until a signal sounds (approx. 2 seconds).
The button beep is switched on again.

The oven's safety cut-out function

The oven automatically switches itself off if it is not switched off after a certain period of time or if the temperature is not adjusted.
The last temperature to have been set flashes in the temperature display and a signal sounds.

The oven switches itself off at a temperature of:

30	- 120 °C	after	12,5 hours
120	- 200 °C	after	8,5 hours
200	- 250 °C	after	5,5 hours

Operating the oven following the safety cut-out

Switch the oven off completely.
Switch on again and the oven can be operated as normal.

Usage, Tables and Tips

Cooking with steam

For steam cooking, use the oven functions Steam Cooking or Interval Cooking .

Warning: When cooking with Steam Cooking , do not under any circumstances open the oven door during the cooking process.

Important: Only water can be used as the liquid.

Cookware for steam cooking

- Cookware made of an appropriate heat and corrosion resistant material is suitable for steam cooking.
- Food containers made of chrome steel are also very suitable. (See special accessories.)

Oven levels

- The appropriate oven levels can be found in the following tables. Oven levels are counted from the bottom to the top.

General instructions

- For cooking times longer than 30 minutes or when cooking larger quantities of food, top up water, if necessary.
- With the Steam Cooking oven function, **take out the grease filter**; otherwise, cooking time is longer.
- If the appliance is not used for long periods, thoroughly rinse out the water drawer, connecting hoses and steam generator (see chapter Care and Cleaning).

Notes on the Steam Cooking and Interval Cooking tables

The following tables give the required temperature settings, cooking times and oven levels for a selection of typical dishes.

- Temperatures and cooking times are for guidance only, as these will depend on the composition and size of the food to be cooked, the quantity and the type of ovenware.
- If you cannot find the settings for a particular recipe, look for the food that is most similar.
- Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Steam Cooking

The Steam Cooking method of preparation is suitable for all types of food, fresh or frozen. It can be used for cooking, warming, defrosting, poaching, or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

A complete menu can be prepared at one time, on the serving dishes, irrespective of quantity or cooking time.

For information, see Table.

Steam Cooking table

Type of food	Steam Cooking			
	Water via water drawer ml	Temperature °C	Oven level	Time in mins.
Risotto	400	96	2	25-30
Rice (with liquid 1:1)	550	96	2	35-40
Cornmeal (polenta, with liquid 1:3)	550	96	2	35-40
Jacket potatoes, medium-sized	700	96	2	45-55
Boiled potatoes	550	96	2	35-40
Ratatouille	400	96	2	25-30
Brussels sprouts	550	96	2	30-35
Cauliflower, whole	700	96	2	40-45
Sauerkraut	700	96	2	50-60
Tomatoes, whole	250	75	2	15-20
Beetroot, whole	550	96	2	60-70
Kohlrabi/celery /fennel, sliced	550	96	2	35-40
Courgettes, sliced	400	96	2	20-25
Carrots, sliced	550	96	2	30-35
Defrosting vegetables	550	60	2	30-35
Defrosting and cooking vegetables	550	96	2	30-35
Blanching vegetables	250	96	2	12-15

Type of food	Steam Cooking			
	Water via water drawer ml	Temperature °C	Oven level	Time in mins.
Blanching beans	250	96	2	20-22
Tender veal ham 1000 g	700	96	2	50-75
Smoked loin of pork 600-1000 g	700	96	2	45-55
Frankfurter / veal sausage	250	90	2	15-20
Warming meat loaf in 1 cm slices	400	96	2	20-25
Trout, 170-300 g	400	85	2	15-25
Eggs, soft	200	96	2	8-10
Eggs, medium	200	96	2	10-12
Eggs, hard	200	96	2	15-20

The times given are for guidance only, they will vary depending upon size and number.

Ventitherm ® Fan Operated Cooking and Steam Cooking in succession

By combining Ventitherm ® Fan Operated Cooking and Steam Cooking **one after the other** and with Steam Cooking **together** meat, vegetables and accompaniments can be cooked in the oven so that they are ready to serve at the same time.

- Start roasting the food to be roasted using the oven function Ventitherm ® Fan Operated Cooking.
- Put prepared vegetables and accompaniments in oven-proof dishes and place in the oven with the roast.
- Start the Steam Cooking function and cook eveything together until ready.

Before you can start the Steam Cooking function, the oven must have cooled to a temperature of around 80°C. (See temperature display field.) To cool the oven down more quickly, open the door.

Ventitherm ® Fan Operated Cooking and Steam Cooking in sucession table

Type of food	Ventitherm ® Fan Operated Cooking		Steam Cooking (Max. water amount 700ml)	
	Temp. in °C	Meat Time in mins.	Meat and accompaniments Time in minutes	Oven levels
Roast beef 1 kg, Brussels sprouts, polenta	180	50-60	30-35	1 3
Roast pork 1 kg, potatoes, vegetables, gravy	180	40-50	30-35	1 3
Roast veal 1 kg, rice, vegetables	180	40-50	30-35	1 3

The times given are for guidance only, they will vary depending upon size and amount.
The core temperature in meat before switching to Steam Cooking should be 60-63 °C.

Interval Cooking

The Interval Cooking method of preparation is particularly suitable for starting the roasting of large joints of meat and for defrosting and re-heating food portions cooked previously.

Interval Cooking table

Cooking on more than one oven level

Type of food	Interval Cooking (Max. water amount 250 ml)		
	Temperature in °C	Time in mins.	Oven levels
Reheating complete meal 6 plates, dia. 24 cm	110	15-20	2 and 4
Roast pork 1000 g	180	55-65	2
Roast beef	180	55-65	2
Roast veal 1000 g	180	45-55	2
Meat loaf, uncooked, 500 g	180	30-40	2
Frankfurter / veal sausage	90	15-20	2
Smoked loin of pork 600-1000 g (soak for 2 hours)	180	35-45	2
Chicken 1000 g	200	45-55	2
Duck 1500-2000 g)	180	55-65	2
Goose 3000 g	170	130-170	1
Fish fillets	90	10-15	2
Potato gratin, Leek/potato gratin	190	40-50	2
Pasta bake	180	35-45	2
Lasagne	180	45-50	2
Misc. types of bread 500-1000 g	190-200	50-60	2
Rolls 40-60 g	210-220	20-25	3
Ready-to-bake rolls 30-40 g	220	5-7	3
Ready-to-bake rolls 30-40 g, frozen	220	5-7	3

Type of food	Interval Cooking (Max. water amount 250 ml)		
	Temperature in °C	Time in mins.	Oven levels
Ready-to-bake baguettes 40-50 g	200	4-7	3
Ready-to-bake baguettes 40-50 g, frozen	200	5-7	3

Cut up a whole roast before warming.
The times given are for guidance only, they will vary depending upon size and amount.

Baking

Oven function: Ventitherm ® Fan Operated Cooking

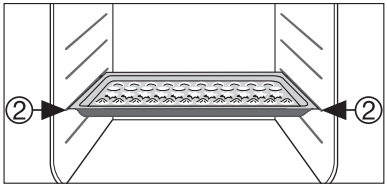
Baking tins

- For Ventitherm ® Fan Operated Cooking bright metal tins are also suitable.

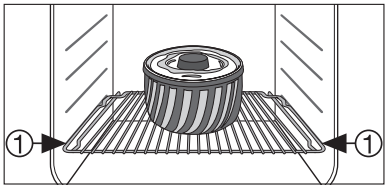
Oven levels

- Using Ventitherm ® Fan Operated Cooking you can bake on up to 2 baking trays at the same time:

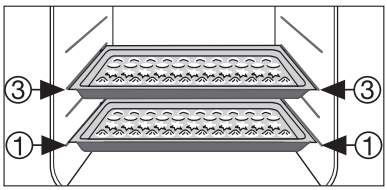
1 baking tray:
e.g. oven level 2



1 cake tin:
e.g. oven level 1



2 baking trays:
e. g. oven levels 1 and 3



General instructions

With Ventitherm ® Fan Operated Cooking you can also bake two cakes at the same time in tins placed next to each other on the shelf. This does not significantly increase baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, mixture or dough, the number and the type of baking tin.
- We recommend setting the lower temperature when baking for the first time, and if required, e.g. if a darker browning is desired or if the baking time is too long, select a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.

With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.

Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

Baking table

Baking on one oven level

Type of baking	Ventitherm ® Fan Operated Cooking		
	Oven level	Temperature °C	Time Hr: Mins.
Baking in tins			
Ring cake or brioche	1	160-170	0:50-1:10
Madeira cake/fruit cakes	1	150-170	1:10-1:30
Sponge cake	1	160-180	0:25-0:40
Flan base - short pastry	2	170-190	0:10-0:25
Flan base - sponge mixture	2	150-170	0:20-0:25
Apple pie	1	160-180	0:50-1:00
Apple pie (2 tins Ø20 cm, diagonally off set)	1	180-190	1:05-1:20
Savoury flan (e. g, quiche lorraine)	2	170-190	0:30-1:10
Cheesecake	1	160-180	1:00-1:30
Cakes/pastries/breads on baking trays			
Plaited bread/bread crown	1	160-180	0:30-0:40
Christmas stollen	1	160-180	0:40-1:00
Bread (rye bread) -first of all -then	1	180-200	0:45-0:60
Cream puffs/eclairs	2	170-190	0:30-0:40
Swiss roll	2	200-220[1)]	0:08-0:15
Cake with crumble topping (dry)	2	160-180	0:20-0:40
Buttered almond cake/sugar cakes	2	170-190[1)]	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture)[1)]	2	160-180	0:25-0:50
Fruit flans made with short pastry	2	170-190	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	2	150-170	0:40-1:20
Pizza (with a lot of topping)	2	190-210[1)]	0:20-0:40
Pizza (thin crust)	2	230[1)]	0:12-0:20

Type of baking	Ventitherm ® Fan Operated Cooking		
	Oven level	Temperature °C	Time Hr: Mins.
Unleavened bread	2	230[1)]	0:10-0:20
Tarts (CH)	2	190-210	0:35-0:50
Biscuits			
Short pastry biscuits	2	160-180	0:06-0:20
Viennese whirls	2	180	0:10-0:40
Biscuits made with sponge mixture	2	160-180	0:15-0:20
Pastries made with egg white, meringues	2	80-100	2:00-2:30
Macaroons	2	100-120	0:30-0:60
Biscuits made with yeast dough	2	160-180	0:20-0:40
Puff pastries	2	180-200[1)]	0:20-0:30
Rolls	2	210-230	0:20-0:35
Small cakes (20 per tray)	2	170[1)]	0:20-0:30

1) Pre-heat the oven

Baking on more than one oven level

Type of baking	Ventitherm ® Fan Operated Cooking	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom		
	2 levels		
Biscuits			
Short pastry biscuits	1 / 3	150-160	0:12-0:30
Viennese whirls	1 / 3	140	0:15-0:55
Biscuits made with sponge mixture	1 / 3	160-170	0:20-0:35
Pastries made with egg white, meringues	1 / 3	80-100	2:00-2:40
Macaroons	1 / 3	100-120	0:35-1:10
Biscuits made with yeast dough	1 / 3	160-170	0:25-0:55
Puff pastries	1 / 3	170-180[1)]	0:25-0:45

1)Pre-heat the oven

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

Table for Bakes and Gratins

Dish	Ventitherm ® Fan Operated Cooking		
	Shelf position	Temperature °C	Time Hr: Mins.
Pasta bake	1	180-200	0:45-1:00
Lasagne	1	180-200	0:25-0:40
Vegetables au gratin[1)]	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]	1	160-170	0:15-0:30
Sweet bakes	1	180-200	0:40-0:60
Fish bakes	1	180-200	0:30-1:00
Stuffed vegetables	1	160-170	0:30-1:00

1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked	Oven function		Shelf position	Temperature °C	Time
Frozen pizza		Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips[1)] (300-600 g)		Rotitherm Roasting	3	200-220	15-25 mins.
Baguettes		Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Ventitherm ® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Ventitherm ® Fan Operated Cooking

Insert the grease filter when roasting!

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid.** The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.

Tips on using the Roasting Table

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

Roasting table

Type of meat	Ventitherm ® Fan Operated Cooking		
	Shelf position	Temperature °C	Time Hours mins.
Pork			
Shoulder, neck, ham joint (1000-1500 g)	1	170-190	1:30-2:00
Chop, spare rib (1000-1500 g)	1	180-200	1:00-1:30
Meat loaf (750-1000 g)	1	180-200	0:45-1:00
Porkknuckle, pre-cooked (750-1000 g)	1	170-190	1:30-2:00

Type of meat	Ventitherm ® Fan Operated Cooking		
	Shelf position	**Temperature °C**	**Time Hours mins.**
Beef			
Pot roast (1000-1500 g)	1	180-200	2:00-2:30
Roast beef or fillet, per cm. of thickness	1	210-230*	0:06-0:09 per cm. of thickness
Veal			
Roast veal (1000 g)	1	170-190	1:30-2:00
Knuckle of veal (1500-2000 g)	1	170-190	2:00-2:30
Lamb			
Leg of lamb (1000-1500 g)	1	170-190	1:15-2:00
Saddle of lamb (1000-1500 g)	1	180-200	1:00-1:30
Roasting smaller items on the baking tray			
Sausages "Cordon bleu"	1	220-230*	0:05-0:08
Sausages	1	220-230*	0:12-0:15
Escalope or chop coated with breadcrumbs	1	220-230*	0:15-0:20
Rissoles	1	210-220*	0:15-0:20
Fish (steamed)			
Whole fish (1000-1500 g)	1	210-220	0:45-1:15
Poultry			
Chicken, poulard (1-1,5 kg)	1	190-210	0:45-1:15
Half chicken (400-500 g each)	1	200-220	0:35-0:50
Poultry portions (200-250 g each)	1	200-220	0:35-0:50
Duck (1500-2000 g)	1	180-200	1:15-1:45
Game			
Saddle of hare, leg of hare (bis 1000 g)	1	220-230*	0:25-0:40
Saddle of venison (1500-2000 g)	1	210-220	1:15-1:45
Haunch of venison (1500-2000 g)	1	200-210	1:30-2:15

* Pre-heat the oven

Low temperature cooking

Oven function: Low temperature cooking LO.

With the Low temperature cooking LO oven function, meat becomes beautifully tender and remains particularly succulent.

We recommend Low temperature cooking for lean, tender pieces of meat and fish.

Low temperature cooking is not suitable for e.g. pot roast or fatty roast pork.

The oven heats up to the selected or pre-set temperature. When this temperature is reached, an audible signal sounds. Then the oven switches automatically to a lower temperature to continue the cooking.

Important: Insert the grease filter when roasting.

With the oven function Low temperature cooking LO always cook dishes uncovered **without a lid.**

3. Sear the meat in a pan over a very high heat.
4. Place it in a roasting dish or directly on the shelf with a tray underneath to catch the fat.
5. Place in the oven. Select oven function Low temperature cooking LO, change the temperature if necessary and cook until done (see table).

Low Temperature Cooking Table

Food to be cooked	Weight g	Temperature setting	Oven level	Total time mins.
Roast beef	1000-1500	120	2	90-110
Fillet of beef	1000-1500	**120**	2	90-110
Roast veal	1000-1500	**120**	2	100-120
Steaks	200 - 300	120	2	20-30
(Brown in a frying pan before cooking)				

Single Economy Grill

Oven function: Single Economy Grill with maximum temperature setting

Important: Always grill with the oven door closed.

- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	3	8-10 Min.	6-8 Min.
Pork fillet	2	10-12 Min.	6-10 Min.
Sausages	3	8-10 Min.	6-8 Min.
Filet steaks, veal steaks	3	6-7 Min.	5-6 Min.
Filet of beef, roast beef (approx. 1 kg)	2	10-12 Min.	10-12 Min.
Toast[1)]	3	4-6 Min.	3-5 Min.
Toast with topping	2	8-10 Min.	---

1) Use the grill pan without the drip tray.

Rotitherm Roasting

Oven function: Rotitherm Roasting

Dish	Tempe-rature in °C	Tray	Grill shelf	Grilling time in minutes	Turn after ... minutes
		oven level			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed rolled pork roast (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Gratinated potato bake	200	---	2	20-23	---
Gnocchi gratin	180	---	2	20-23	---
Cauliflower with Hollandaise sauce	200	---	2	15	---

Defrosting

Oven function: Defrost/Drying
(30°C temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

Drying

Oven function: Defrost/Drying

- Use with trays covered with greaseproof paper or baking parchment.
- You will get a better result if you turn the oven off after half the drying time, open the door and preferably leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (guideline)
		1 level	2 levels	
Vegetables				
Beans	75	2	1 / 3	6-9
Peppers (slices)	75	2	1 / 3	5-8
Vegetables for soup	75	2	1 / 3	5-6
Mushrooms	50	2	1 / 3	6-9
Herbs	40-50	2	1 / 3	2-4
Fruit				
Plums	75	2	1 / 3	8-12
Apricots	75	2	1 / 3	8-12
Apple slices	75	2	1 / 3	6-9
Pears	75	2	1 / 3	9-13

Making preserves

Oven function: Ventitherm ® Fan Operated Cooking

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable**.
- When making preserves, use the **first shelf position from the bottom**.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the shelf in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the shelf, so that there is sufficient moisture in the oven.
- As soon as the liquid in the first jars starts to simmer (after approx. 35-60 minutes for 1 litre jars), switch off the oven or adjust the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
Stone fruit			
Pears, quinces, plums	160-170	35-45	10-15
Vegetables			
Carrots[1)]	160-170	50-60	5-10
Mushrooms[1)]	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

Programmed Functions and Recipes

The appliance has 12 programmed functions and recipes, which can be selected one after the other using the Baking/Roasting Programmes button P.

P 1 CLEANING (Cleaning programme)
P 2 VEGETABLE 500-1000G (plate of vegetables)
P 3 POTATO GRATIN
P 4 WHITE BREAD 500-700 G
P 5 ROLL PER 40 G (Party rolls 40g)
P 6 FILLET OF FISH (with topping)
P 7 TROUT 250-300 G
P 8 PIZZA
P 9 QUICHE LORRAINE
P10 CHICKEN 1000 G
P11 RACK OF VEAL 1000 G
P12 WARMING

CLEANING (Cleaning programme)

1. Pour water (approx. 150ml) and 1 tablespoon vinegar directly into the steam generator.
2. Using the Baking/Roasting Programmes button P start the automatic cleaning programme.
   A triple acoustic signal is sounded at the end of cleaning programme.
3. Stop the signal and switch off the oven by pressing the On/Off ⏻ button.
   Wipe out the oven with a soft cloth.
   Remove any residual water from the steam generator.
   To completely dry the oven leave the oven door open for around 1 hour.

Setting	**Oven level**	Duration	**Amount of water via water drawer**
P1 CLEANING Steam Cooking	---	15 mins.	150 ml

Recipes

VEGETABLE 500–1000G (plate of vegetables)

Cookware:

Any kind of cookware that is heat-resistant to at least 100 °C can be used.

Ingredients:

- 400 g cauliflower
- 200 g carrots
- 200 g kohlrabi
- 200 g yellow and red pepper

Method:

Rinse cauliflower and divide into florets.

Peel carrots and kohlrabi and cut into pieces.
Wash pepper and cut into strips.
Place all vegetables into an open dish and cook without adding water. It is possible to do without salt and other seasonings with this method of cooking.

Setting	Oven levels	Cook time	Amount of water via water drawer
P2 VEGETABLE 500-1000G Steam Cooking	1 and 4	40 mins.	650 ml

POTATO GRATIN (for 4–5 people)

Method:

Grease 30 x 21cm pyrex dish with butter.

Ingredients:

- 1000 g potatoes
- 60 g grated cheese
- 200 ml cream
- 200 ml milk
- Salt, pepper, nutmeg, garlic

Method:

Peel potatoes, cut into approx 3mm thick slices and layer them in a grating dish. Season with salt, pepper, nutmeg and garlic.

Mix milk and cream and pour over the potatoes. Finally sprinkle the grated cheese over the top.

Setting	Oven levels	Cook time	Amount of water via water drawer
P3 POTATO GRATIN Interval Cooking **190°C**	2	50 mins.	200 ml

WHITE BREAD

Ingredients:

- 1000 g flour, type 405,
- 1 cube fresh yeast or 2 packets dried yeast
- 600 ml milk
- 15 g salt

Method:

Place flour and salt in a large bowl. Dissolve the yeast in the milk and add to the flour. Knead all ingredients into a workable dough.

More milk may be required, depending on the texture of the flour.

Leave the dough to rise until it doubles in volume.

Shape two loaves out of the dough and place them on the greased baking tray or patisserie tray (special accessory). Leave the loaves to rise again by half their volume.

Before baking, dust them with a little flour and with a sharp knife cut 3 diagonal lines, at least 1 cm deep.

Setting	Oven level	Cook time	Amount of water via water drawer
P4 WHITE BREAD 500-700 G Interval Cooking **200°C**	2	55 mins.	200 ml

ROLL PER 40 G (Party rolls 40g)

Ingredients:

– 500 g flour, type 405
– 20 g fresh yeast or 1 packet of dried yeast
– 300 ml water
– 10 g salt

Method:

Place flour and salt in a large bowl. Dissolve the yeast in the water and add to the flour. Knead all ingredients into a workable dough.

Leave the dough to rise until it doubles in volume.

Cut the dough into pieces, shape into rolls and place them on the greased baking tray or patisserie tray (special accessory). Leave rolls to rise again for about 25 minutes.

Before baking, cut a cross in the rolls. Sprinkle with poppy, caraway or sesame seeds, if desired.

Setting	Oven level	Cook time	Amount of water via water drawer
P5 ROLL PER 40 G Interval Cooking **220°C**	3	15 mins.	200 ml

FILLET OF FISH (700 g)

Ingredients:

– 700 g pike-perch fillet or sea trout fillet, cubed
– 100 g Emmental, grated
– 200 ml cream
– 50 g breadcrumbs
– Salt, pepper, lemon juice
– Parsley, chopped
– 40 g butter to grease the dish

Method:

Sprinkle the fish fillet with lemon juice and leave it to marinate for a while. Then dab off surplus juice using kitchen paper.

Season the fish fillets on both sides with salt and pepper. Then place in a greased oven-proof dish.

Mix the cream, grated cheese, breadcrumbs and the chopped parsley and spread over the fish.

Setting	Oven level	Cook time	Amount of water via water drawer
P6 FILLET OF FISH Interval Cooking **200 °C**	2	25 mins.	250 ml

TROUT 250-300 G

Ingredients:

– 4 trout, each 250 - 300 g
– Lemon juice, pepper, salt

Method:

Wash the trout well inside and out, sprinkle with lemon juice, season and place them in 2 stainless steel dishes with colander insert.

Serve with toasted flaked almonds.

Steamed trout

Before the trout are placed in the stainless steel dishes with colander insert, pour hot water and vinegar over them.

Setting	Oven level	Cook time	Amount of water via water drawer
P7 TROUT 250-300 G Steam Cooking	2	30 mins.	400 ml

PIZZA (4 round Ø 28 cm)

Method:

Tomate sauce

Ingredients for the dough:

– 500 g flour, type 405
– 250 ml water
– 20 g yeast
– 1 egg
– 2 tblsp olive oil
– 1 tsp salt

Method for the dough:

Dissolve the yeast in the water and knead to a soft dough with the other ingredients.

Cover the dough and leave to rise for 30 minutes until it doubles in volume.

Ingredients for the tomato sauce

– 2 tins peeled, chopped tomatoes (800 g)
– 100 g onions, finely chopped
– 2 cloves of garlic, finely chopped
– Salt, pepper, oregano or pizza herbs

Method for the tomato sauce

Mix onions, garlic, seasoning and herbs into the tomatoes and reduce the liquid, until a thick sauce is produced. Leave to cool.

Ingredients for the topping:

600 g Feta or Mozzarella, cut into 1 cm cubes,

per pizza 150 g

Toppings 400 g

Ham, salami, mushrooms, diced bacon, anchovies,

per pizza 100 g

To put the pizza together

Divide the dough into 4 portions, make them into rounds and roll them out using a lot of flour into discs approx. 3-4 mm thick. Spread the discs of dough with cold tomato sauce, leaving about 1 cm free at the edge. Put the preferred toppings and the Feta or Mozzerella on top evenly spread out.

Bake with pre-heating 230°C

Setting	Oven level	Cook time	Amount of water via water drawer
P8 PIZZA Ventitherm ® Fan Operated Cooking **230°C**	3	25 mins.	---

QUICHE LORRAINE

Ingredients for the pastry:

- 250 g flour, type 405
- 125 g butter
- 60 ml water
- 1 tsp salt
- A little pepper and nutmeg

Method:

Mix together flour, butter and salt, add the water and knead together briefly to form a pastry.

Leave the pastry to cool in the fridge for 1 hour.

Ingredients for the topping:

- 100 ml milk
- 150 ml sour cream
- 2 eggs
- 150 g Gruyère or Emmental cheese, grated
- 150 g bacon, diced
- 150 g onions, diced
- Pepper, nutmeg

Method:

Lightly sauté the bacon and onions.

Whisk the milk, cream, eggs and seasonings together well, then mix in the cheese.

To put the quiche together:

Roll out the pastry and lay it in a greased plain springform tin (dia. 28 cm). Distribute the bacon and onions over it evenly and pour the liquid mixture over them.

Setting	Oven level	Cook time	Amount of water via water drawer
P9 QUICHE LORRAINE Ventitherm ® Fan Operated Cooking **190°C**	3	35 mins.	---

CHICKEN 1200 G

Ingredients:

– 1 chicken (1000 - 1200 g)
– 2 tblsp groundnut oil
– Salt, pepper, paprika, curry powder

Method:

Wash the chicken and dry it with kitchen paper.

Mix the spices with the oil and use the mixture to coat the chicken evenly inside and out.

Then place the chicken breast-side down in an ovenproof dish or glass dish with perforated insert (special accessory).

After about 25 minutes, turn the chicken.

After the first acoustic signal (about 50 mins.), check how the cooking is progressing. If required, leave it to cook for the rest of the roasting time until the second acoustic signal (about 60 mins.).

Setting	Oven level	Cook time	Amount of water via water drawer
P10 CHICKEN 1200 G Interval Cooking **220°C**	2	55 mins.	200 ml

RACK OF VEAL (for 4-6 people)

Preparation:

Take meat out of the fridge 1 hour before.

Ingredients:

– 1000 g saddle of veal
– 2 tblsp groundnut oil
– Salt, pepper, paprika, a little mustard

Method:

Wash the saddle of veal and dry it with kitchen paper.

Mix the seasoning with the groundnut oil and use the mixture to coat the meat evenly.

Sear the saddle of veal in a frying pan on the cooker over a high heat on all sides for 10 minutes and place it in the pre-warmed tin.

Bakeware:

Pyrex dish, ceramic dish or cast iron roaster

Cooking Pre-heat 120°C (10 mins.)

Low temperature cooking LO 80°C

- Core temperature 65°C

Setting	Oven level	Cook time	Amount of water via water drawer
P11 RACK OF VEAL Interval Cooking **180°C**	2	80 mins.	200 ml

WARMING (Meals for 4-6 people)

Cookware:

Any kind of cookware that is heat-resistant to at least 110°C can be used.

Method:

Arrange the foods individually or together on the plate or cookware. Put it in the oven without a cover.

Max. 6 plates (dia. 26 cm).

Setting	Einsatzebenen	Cook time	Amount of water via water drawer
P12 WARMING Interval Cooking **110°C**	1 and 4	20 mins.	200 ml

Cleaning and care

Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

Oven interior

Cleaning Programme

The CLEANING function is described fully in the chapter "Programmed Functions and Recipes".

Manual Cleaning

Warning: Make sure the oven has cooled down before cleaning.

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry. Do not use abrasive objects. If necessary, soak any dirt first or switch on the function Steam Cooking .

Remove stubborn dirt with a special oven cleaner.

Important: If using an oven cleaner spray, please follow the manufacturer's instructions exactly.

Oven roof with catalytic self-cleaning surface

(rough, porous surface)

The oven roof has a catalytic self-cleaning surface, from which small food deposits are burnt off at temperatures over 200°C.

Please observe the following instructions to ensure the best working of this self-cleaning surface.

⚠ **Attention:** Do not use cleaning agents, oven sprays or steel wool that may scratch or scour the surface. Do not use soap or other detergents. These destroy the catalytic self-cleaning surface of the oven roof.
If any residues remain, wipe them off with a damp, **soft** sponge.

ⓘ It is best for the catalytic self-cleaning surface that the oven is only opened for short periods.

⚠ **Attention:** Do not use cloths. Fluff catches and sticks on the rough surface.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Grease Filter

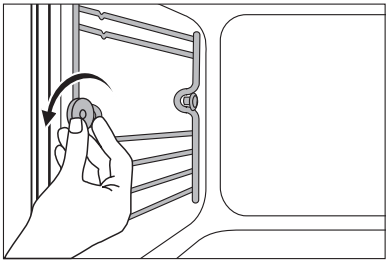
1. Clean the grease filter in hot water and washing up liquid or in the dishwasher.
2. If dirt has become burnt on, simmer in some water and 2-3 tablespoons of dishwasher detergent.

Side rails

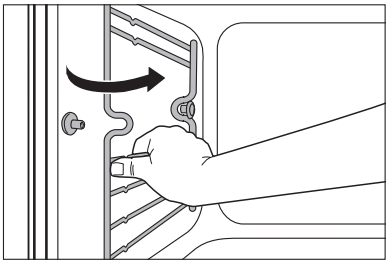
For cleaning of the sides of the oven, the left and right side rails can be removed from the oven.

Taking out the side rails

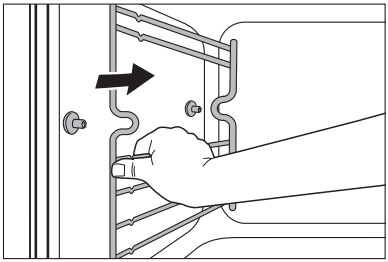
1. Loosen the screw.



2. Pull the rails sideways.

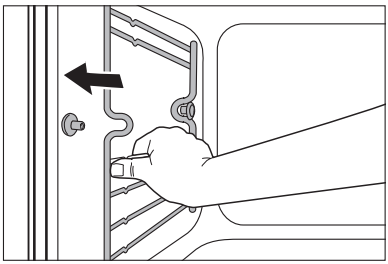


3. Lift the rails off the rear hook.

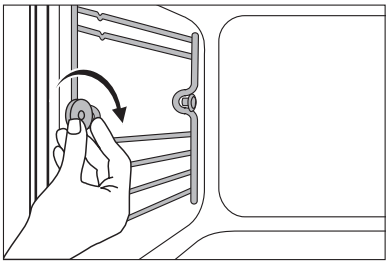


Replacing the side rails

1. Set the rails in the rear hook and press against the screw hole.



2. Insert the screw and tighten.



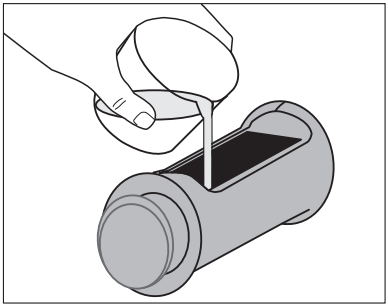
Steam generation system

Important: Wipe the steam generator dry **after each use**. Soak up water with a sponge.

Remove any lime residue with water and vinegar.

Important: Chemical descaling agents can damage the oven's surface enamel. Always follow the manufacturer's instructions exactly.

Water Drawer and Steam Generator



1. Pour water and vinegar (about 250 ml) into the steam generator **via the water drawer**.
   Leave to work for approx. 10 minutes.
2. Remove the water and vinegar with a non-abrasive sponge.
3. Rinse out the steam generation system **through the water drawer** using clean, decalcified water (100-200 ml).
4. Soak up water from the steam generator with the sponge and wipe dry.
5. Leave the oven door open to let the oven dry out completely.

Oven lighting

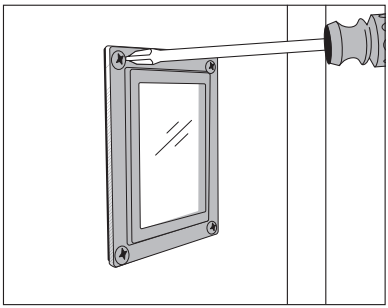
Warning: There is a danger of electric shock! Prior to changing the oven light bulb:

- Switch off the oven!
- Disconnect from the electricity supply.

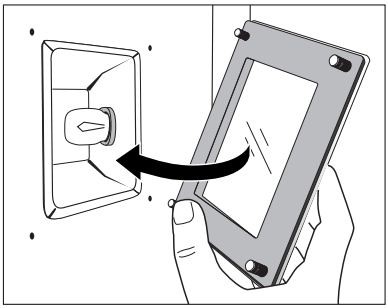
Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the side oven light bulb/ Cleaning the glass cap

1. Take out the side rails on the left.
2. Unscrew the metal frame using a cross-tip screwdriver.
3. Take off the metal frame and seal and clean them.
4. If necessary:
   replace bulb with a 25 Watt, 230 V, 300°C heat-resistant oven light bulb.



5. Re-fit metal frame and seal and tighten screws.
6. Replace the side rails.

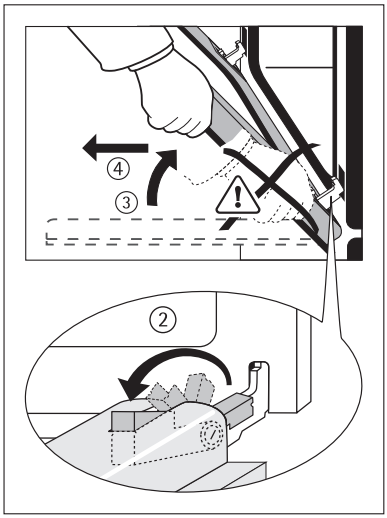


Oven Door

The door of your appliance may be removed for cleaning.

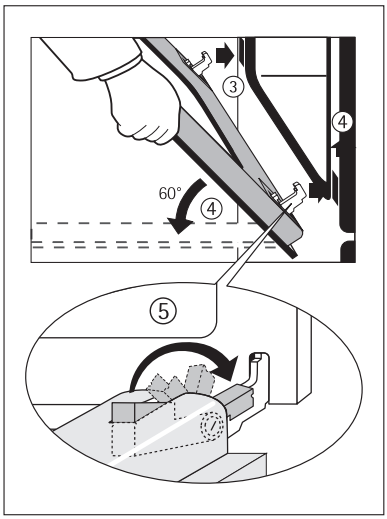
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution**: the door is heavy!)
5. Place the door, with the outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.



Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



What to do if ...

Problem	Possible cause	Remedy
The oven is not heating up	The oven has not been switched on	Switch oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	Oven safety cut-out has been triggered	See Oven Safety Cut-out
	The child safety device is activated	Deactivate child safety device
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven light bulb
"**d**" lights up in the display and the oven does not heat up Fan not operating	The Test function is switched on	Switch off appliance Press and hold P and + buttons at the same time until acoustic signal sounds and "**d**" indicator goes out

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the service technician or dealer may not take place free of charge, even during the warranty period.

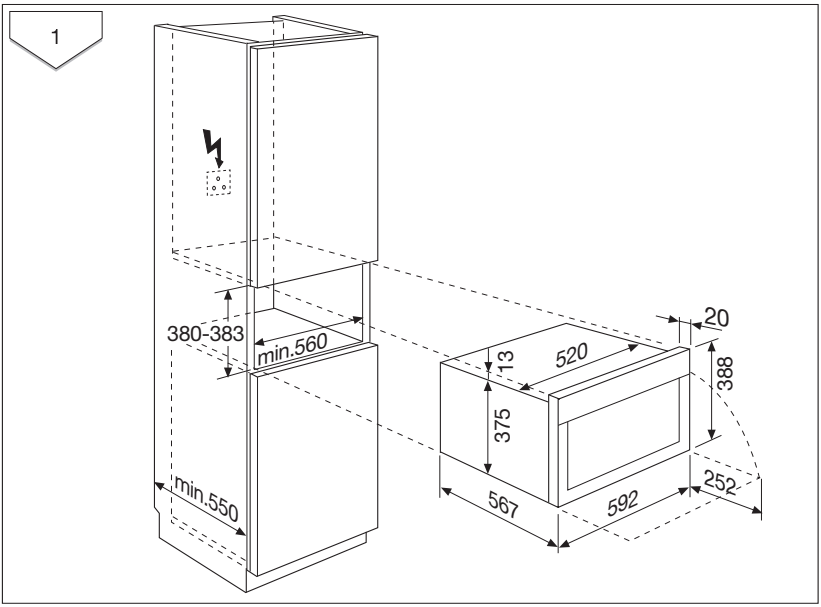
Advice on cookers with metal fronts:
Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Installation Instructions

Attention: The new appliance may only be installed and connected by a **registered expert**.
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

Safety information for the installer

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation.
  Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- The site must provide a connection to the electrical supply by means of a socket such that the socket is accessible and outside the coordination space.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.


1
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375
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592
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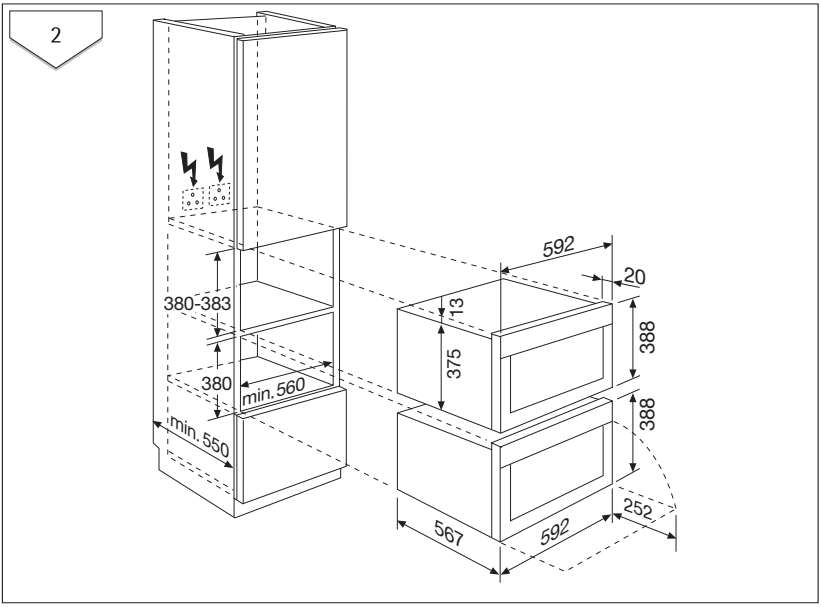
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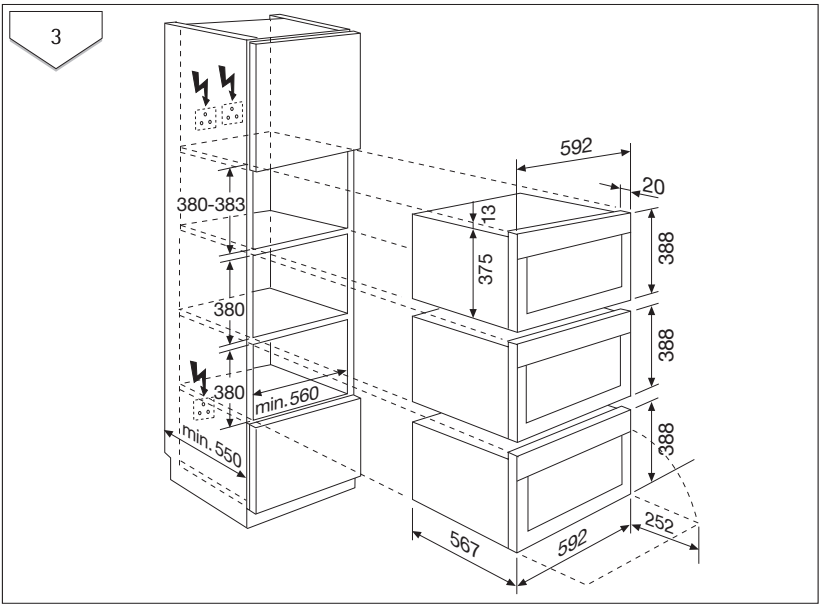
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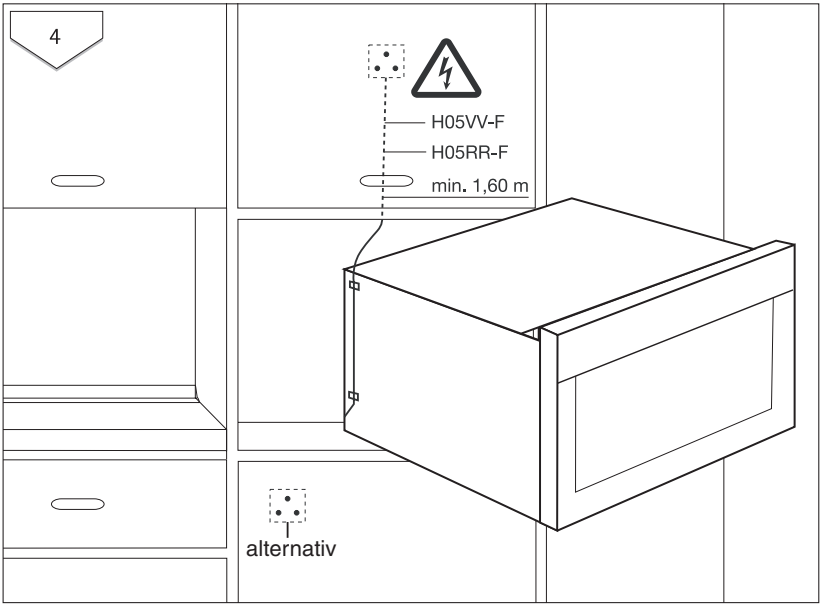
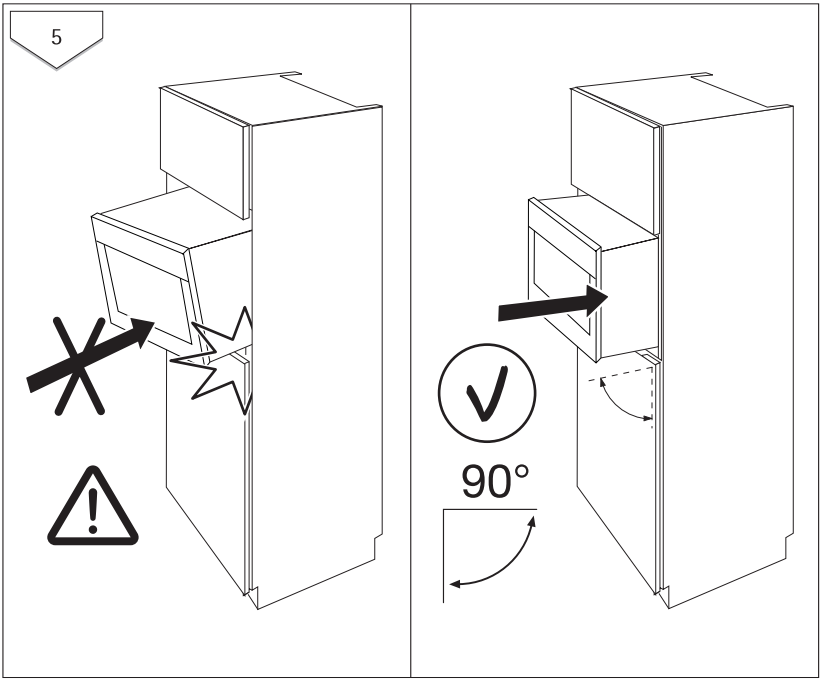
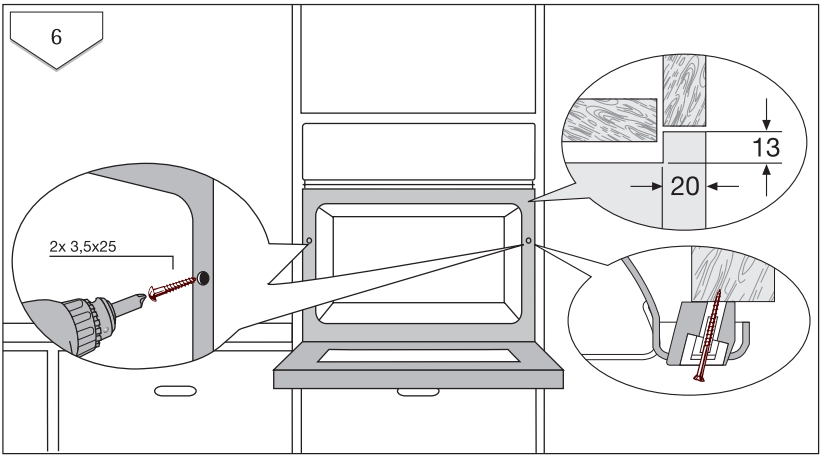

4
H05VV-F
H05RR-F
min. 1,60 m
alternativ


5
90°


6
2x 3,5x25
13
20

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

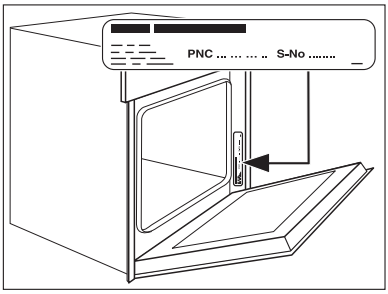
Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at
www. serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading „What to do if..."

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care
For general enquiries concerning your AEG appliance, or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk.**

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)

For Customer Service in the Republic of Ireland please contact us at the address below:
AEG/ Electrolux Group (Ire) Ltd
Long Mile Road/ Dublin 12
Republic of Ireland
Tel: +353 (0) 1 4090754
Email: service.eid@electrolux.ie

(*) Calls may be recorded for training purposes

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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315 7261 13-A-080205-01

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